

Coconut-Rhubarb Curry

Ingredients:

- 1 large stalk rhubarb, sliced into 1/8" pieces
- 1 medium yellow onion, diced
- 15-oz can regular Coconut Milk
- 1/2" piece of fresh ginger and 1/2" piece of fresh turmeric, peeled
- Spice mixture (feel free to substitute from what you have): 1/4 tsp White Pepper, 1/4 tsp Cumin, 1/2 tsp Fenugreek Powder, 1/2 tsp Vindaloo Curry Powder(*available in the bulk section at your favorite food co-op*)
- Whole spices: small Cinnamon Stick, one Star Anise
- 2 Tbl Butter and/or Sesame Oil
- a few ounces of fresh, cold water
- Salt, to taste

Instructions:

1. Heat a large saucepan on medium-high. Pour in sesame oil, add some butter, swirl to coat the bottom of the pan. Toss in onions and saute for 2 minutes, stirring with a wooden spoon. Add a pinch of salt. Allow onions to cook until soft and translucent.
2. Add the ground spice mixture, and stir. Cook for one minute, so the flavors start to develop, then toss in the rhubarb. Continue to stir and saute, modulating the heat as needed. Add a splash (a small splash!) of water, then stir and cover; let the mixture steam for 2 minutes. Remove the lid, toss in whole spices, give another stir. Finely grate the ginger and turmeric directly into the pot.
3. Stir in the coconut milk. Bring back up to a fast simmer, then put on the lid and reduce heat to low. Allow to slowly simmer until ready to serve. Stir occasionally to keep the bottom from sticking.
4. Before serving, remove whole spices and taste for salt. Adjust seasoning as necessary. Serve with veggies, rice, chicken, tofu, anything you like!